Protocol for the preparation and handling of fermented beverages at the University of Connecticut

**Purpose**

This document is to establish the sampling, disposal, security and accounting protocols for the handling of fermented beverages in research laboratories at the University of Connecticut.

**Sampling Policy**

The necessary sampling of fermented beverage will not be conducted without organization and approval by course faculty. Students, faculty, and attending staff will not take portions larger than 2 ounces, and will swish them to detect the various flavors of the sample. The contents shall then be spittooned into a designated receptacle.

**Disposal**

Fermented fluids that cannot be appropriated to bottles must be put into proper biological waste containment vessels and disposed of according to environmental law. Any fluid left over from the sampling process receives the same treatment. Any fluid that does not violate environmental regulations may be disposed of by sewerage.

Solid wastes, including spent grain from the brewing process, residual hops and yeast cakes from fermentation carboys, and fluid from sample bottles need to be disposed of in proper solid waste receptacles. These solid wastes may be composted by the appropriate University party with proper documentation.

Used sample vials are to be cleaned with bottle brushes and non-detergent cleaners such as Powdered Brewery Wash and then autoclaved in order to be reused. If disposable, they may be disposed or recycled with glass or plastic waste.

**Security**

Faculty must receive department and academic approval to offer a course for the study of fermenting beverages. These beverages must be limited by biological fermentation. Students must receive course faculty approval with legal age identification, proving a minimum age of 21 years by the start of the course, to enroll in the course.

All materials, products, samples and waste is to be kept in the secure laboratory space of the faculty offering the course, and accessible only with faculty permission. The ability for a sample to maintain integrity over significant periods of time will require setting aside of samples and periodic testing to measure progress. Material processing and sample testing should occur in two to three week intervals.

**Accounting**

A material log is to be established and kept by the faculty, to record the incoming, produced, and outgoing mass or volume of all materials. No material may leave the laboratory or testing area at any time, except for disposal of spent ingredients and supplies, which must be recorded in the material log. The periodic sampling of product is also to be recorded in the material log, in the presence of faculty.

The material for the course will be maintained by the students and faculty, approved after each semester by the department head, and then forwarded to the Vice Provost of Academic Administration for appropriate recording. This material log establishes the necessary accountability of all materials and products throughout the University.